



SCHOOL OF  
**HUMANITIES AND TOURISM MANAGEMENT**  
BANGKOK UNIVERSITY



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# HU INTERNSHIP TRACK

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Academic Year 2021

(June, 2021 – May, 2022)

## Curriculum

### Culinary Arts and Design

Degree Plan		
English Foundation Courses		Non Credit
1. General Education		30 credits
English Courses	9 credits	
Requirement Courses	15 credits	
Elective Courses	6 credits	
2. Professional Education		87 credits
Core Courses	30 credits	
Major Requirement	42 credits	
Major Electives	15 credits	
3. Free Electives		6 credits
4. Professional Internship Courses		6 credits
Total		<u>129</u> credits

Prerequisite
There are 2 kinds of prerequisite courses:
a. A student has enrolled in that prerequisite course and passed it with a grade Of at least D; or of “F”
b. A student has enrolled in that course and obtained at least a grade (“W” is unacceptable.)
Consult your degree plan regarding prerequisite courses. Having registered in a course Without fulfilling prerequisite requirement first will cause a registration cancellation.

## List of Courses for Bachelor of Arts Program in Culinary Arts and Design

### English foundation courses (Non Credit)

HRI 001 preparatory English for Hotel and Restaurant 0 credit

### 1. General Education: 30 credits

Code	Course	Credits	Grade	Prerequisite
<b>Language (9 credits)</b>				
EN001	English for Everyday Communication	3		
EN002	English for Social Communication	3		
EN003	English for Global Communication	3		
<b>General Education (15 Credits)</b>				
IGE001	Thinking Skills for Learning	3		
IGE002	Citizenship and Social Dynamics	3		
IGE003	Cultivating Entrepreneurial Mindset	3		
IGE004	Technology and Innovation in the Future World	3		
IGE005	Creative Leadership Skills	3		
<b>General Education Electives (6 Credits)</b>				
IGE006	Asia and the Global Community	3		
IGE007	Art of Life	3		
IGE008	Health and Wellness for Life	3		
Total		30	Credits	

## 2. Professional Education (87 Credits)

### 2.1 Core Courses: 30 Credits

Code	Course	Credits	Grade	Prerequisite
CDI101	English for Food Service Industry	3		
CDI102	English Reading and Writing for Food Service Industry	3		
CDI103	English for Food Service Business Entrepreneurship	3		
CDI111	Introduction to Food Service Industry	3		
CDI112	Competencies Development for Food Service Professionals	3		
CDI113	Culinary Mathematics	3		
CDI114	Law and Ethics in Food Service Industry	3		
CDI115	Consumer Behavior and Service Psychology in Food Service Industry	3		
CDI116*	Information Technology in Food Service Industry	3		
CDI117	Human Resource Management in Food Service Industry	3		
Total		30	Credits	

## 2.2 Major Requirement: 42 Credits

Code	Course	Credits	Grade	Prerequisite
CDI210*	Kitchen Operations and Management	3		
CDI211*	Basic Culinary Skills	3		
CDI212	Basic Food Product Knowledge	3		
CDI213	Culinary Nutrition and Food Science	3		
CDI214	Entrepreneurship in Food Service Industry	3		
CDI221*	Stock, Soup and Sauce Production	3		
CDI222*	Egg, Farinaceous, Vegetable and Fruit Cookery	3		
CDI223*	Meat and Seafood Cookery	3		
CDI224*	Basic Patisserie	3		
CDI230*	Basic Design Skills for Food and Beverages	3		
CDI231*	Service Systems Design for Food and Beverages	3		
CDI232*	Packaging Design for Food and Beverages	3		
CDI233*	Product Identity and Branding for Food and Beverages	3		
CDI234*	Food and Eating Design	3		
Total		42	Credits	



## 2.3 Major Electives: 15 Credits

Students have to Choose one of the 3 Concentration tracks.

### : Culinary Arts Electives

Code	Course	Credits	Grade	Prerequisite
CDI321*	Thai Cuisine	3		
CDI322*	Authentic Thai Cuisine	3		
CDI323*	Western Cuisine	3		
CDI324*	Japanese Cuisine	3		
CDI325*	Italian Cuisine	3		
CDI326*	Korean Cuisine	3		
CDI327*	Indian Cuisine	3		
CDI328*	Fusion Food	3		
CDI329*	Food For Wellness	3		
CDI330*	Banquet and Catering Cookery	3		

### : Baking and Patisserie Electives

Code	Course	Credits	Grade	Prerequisite
CDI331*	Baking Arts I	3		
CDI332*	Baking Arts II	3		Passed CDI331
CDI333*	Dessert Buffet	3		
CDI334*	Cake and Gateaux Items	3		
CDI335*	Restaurant Desserts	3		
CDI336*	Basic Thai Desserts	3		
CDI337*	Authentic Thai Desserts	3		

### : Food Design and Decoration Electives

Code	Course	Credits	Grade	Prerequisite
CDI338*	Food Styling	3		
CDI339*	Plating Design	3		
CDI340*	Product Display Design for Food and Beverages	3		
CDI341*	The Art of Cake Decoration	3		
CDI342*	Chocolate Products and Decorations	3		
CDI343*	Confectionery Art	3		

### 3. Free Electives: 6 Credits

Code	Course	Credits	Grade	Prerequisite
CDI401*	Modern Cooking Techniques	3		
CDI402*	Vegetable and Fruit Carving	3		
CDI403*	Entrepreneurship in Party Food Business	3		
CDI404*	Entrepreneurship in Commercial Street Food Business	3		
CDI405*	The Art of Flower Craft	3		
CDI406*	Basic Flower Arrangement	3		
CDI407*	Advanced Flower Arrangement	3		Passed CDI406
CDI408*	Independent Studies in Food Service Business	3		Passed CDI111
CDI409*	Bartending	3		
CDI410*	Introduction to Wine	3		
CDI411*	The Art of Coffee Making	3		
CDI412*	The Art of Tea Making	3		
CDI413*	Entrepreneurship in Cafe Business	3		
CDI414*	Wellness Beverages	3		
CDI503	Pre-Cooperative Education	3		
Total		6	Credits	

### 4. Professional Internship Courses: 6 Credits

Code	Course	Credits	Grade	Prerequisite
CDI501	Internship I	3		Passed CDI211 and CDI224
CDI502	Internship II	3		Passed CDI501
CDI504	Cooperative Education in Food and Service Industry	6		Passed CDI503
Total		6	Credits	

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ชั้นปีที่ 1

**First Semester**

**1/1**

**2564**

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
HRI001	Preparatory English for Hotel & Restaurant	เป็นวิชาปรับพื้นฐาน (เรียนบางคน)					

**First Semester**

**1/2**

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
EN001	English for Everyday Communication			3	3		
IGE001	Thinking Skills for Learning			3	3		
IGE002	Citizenship and Social Dynamics			3	3		
IGE003	Cultivating Entrepreneurial Mindset			3	3		
CDI111	Introduction to Food Service Industry			3	3		
CDI112	Competencies Development for Food Service Professionals			3	3		
CDI210	Kitchen Operations and Management			3	3		
ค่าบำรุงโครงการพิเศษรุ่น 1 = 5,000 บาท				21	21		

**Second Semester**

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
EN002	English for Social Communication			3	3		
EN003	English for Global Communication			3	3		
IGE004	Technology and Innovation in the Future World			3	3	3	3
IGE005	Creative Leadership Skills			3	3	3	3
IGE006	Asia and the Global Community			3	3	3	3
CDI212	Basic Food Production Knowledge			3	3	3	3
CDI211	Basic Culinary Skills			3	3	3	3
EN001	English for Everyday Communication					3	3
ค่าบำรุงโครงการพิเศษรุ่น 1 = 7,000 บาท				21	21	18	18
ค่าบำรุงโครงการพิเศษรุ่น 2 = 12,000 บาท							

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ชั้นปีที่ 2

First Semester

2565

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
IGE007	Art of Life			3	3		
CDI111	Introduction to Food Service Industry					3	3
CDI112	Competencies Development for Food Service Professionals					3	3
CDI210	Kitchen Operations and Management					3	3
CDI101	English for Food Service Industry			3	3		
CDI113	Culinary Mathematics			3	3		
CDI221	Stock, Soup and Sauce Production			3	3	3	3
CDI222	Egg, Farinaceous, Vegetable and Fruit Cookery			3	3	3	3
CDI223	Meat and Seafood Cookery			3	3	3	3
IGE001	Thinking Skills for Learning					3	3
ค่าบำรุงโครงการพิเศษรุ่น 1 & 2 = 5,000 บาท				18	18	21	21

หมายเหตุ รุ่น 2 - IGE002 & 003 เป็น credit bank ในปี 3 เทอม 1 และ IGE007 เป็น credit bank ในปี 4 เทอม 3

Second Semester

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
EN002	English for Social Communication					3	3
EN003	English for Global Communication					3	3
CDI102	English Reading and Writing for Food Service			3	3		
CDI115	Consumer Behavior and Service Psychology in Food Service Industry			3	3	3	3
CDI231	Service Systems Design for Food and Beverages			3	3	3	3
CDI213	Culinary Nutrition and Food Science			3	3	3	3
CDI224	Basic Patisserie			3	3	3	3
CDI230	Basic Design Skills for Food and Beverages			3	3	3	3
CDIXXX	Free Elective I			3	3		
ค่าบำรุงโครงการพิเศษรุ่น 1 & 2 = 5,000 บาท				21	21	21	21

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ชั้นปีที่ 3

**First Semester**

**2566**

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDI101	English for Food Service Industry					3	3
CDI103	English for Food Service Business Entrepreneurship			3	3		
CDI214	Entrepreneurship in Food Service Industry			3	3		
CDI114	Law and Ethics in Food Service Industry			3	3		
CDI232	Packaging Design for Food and Beverages			3	3	3	3
CDI233	Product Identity and Branding for Food and Beverages			3	3	3	3
CDIXXX	Major Elective I			3	3	3	3
CDI113	Culinary Mathematics					3	3
IGE002	Citizenship and Social Dynamics					3	3
IGE003	Cultivating Entrepreneurial Mindset					3	3
ค่าบำรุงโครงการพิเศษรุ่น 1 & 2 = 10,000 บาท				18	18	21	21

**Second Semester**

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDI102	English Reading and Writing for Food Service					3	3
CDI116	Information Technology in Food Service Industry			3	3	3	3
CDI 234	Food and Eating Design			3	3	3	3
CDIXXX	Major Elective II			3	3	3	3
CDIXXX	Major Elective III			3	3	3	3
CDIXXX	Major Elective IV			3	3	3	3
CDIXXX	Major Elective V			3	3	3	3
CDI503	Pre-Cooperative Education				3		
				18	21	21	21

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ชั้นปีที่ 4

**First Semester**

**2567**

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDI501	Internship I			3			
CDI117	Human Resource Management in Food Service			3	3		
CDI103	English for Food Service Business Entrepreneurship					3	3
CDI214	Entrepreneurship in Food Service Industry					3	3
CDI114	Law and Ethics in Food Service Industry					3	3
CDIXXX	Free Elective I					3	3
CDIXXX	Free Elective II					3	
CDI503	Pre-Cooperative Education						3
CDI504	Cooperative Education in Food Service Industry				6		
				6	9	15	15

**Second Semester**

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDI502	Internship II			3			
CDIXXX	Free Elective II			3			
CDI501	Internship I					3	
CDI117	Human Resource Management in Food Service					3	3
CDI504	Cooperative Education in Food Service Industry						6
				6		6	9

**Summer Session**

Course Number	Course Title	รุ่น 1/1		รุ่น 1/2		รุ่น 2	
		ปกติ	สหกิจ	ปกติ	สหกิจ	ปกติ	สหกิจ
CDI502	Internship II					3	
IGE007	Art of Life					3	3
						6	3